

June Menu

Please note there may be slight menu variations on the day

Olives £3 Spiced toasted mixed nuts £4 Garlic Bread £5

Potato & watercress soup, crème fraiche, seeded baguette £6 **V**

Tapas of patatas bravas, spicy mayo, traditional Chorizo sausage, seeded baguette £8

Smoked haddock & leek arancini, seafood bisque, micro herbs, truffle oil £7

Devilled whitebait, spicy mayo, lime £6

Local asparagus, local free-range hens egg, Hollandaise sauce £7

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Local aged fillet steak, potato & onion rosti, local exotic mushrooms & leeks, red wine jus, white truffle butter £24 **GF**

Superfood salad, beetroot, tomato, artichoke, parsley, quinoa, roasted cauliflower, grapes, pomegranate, mixed nuts & seeds, £12 **Vegan GF**

Local ale battered haddock, our hand-cut chips, lightly crushed garden peas, pub tartar, lemon £12.50

Individual tart of caramelised onions, courgettes, red peppers, aubergines & goats cheese, salad of sun dried tomato, rocket & olives £12 **V**

British farm assured butterflied chicken breast, marinated in fresh thyme & lemon, chargrilled, ratatouille, crushed new potatoes, local asparagus £12

Grilled Haloumi burger, roasted red pepper, char-grilled eggplant, olive tapenade, basil pesto, sweet potato fries, toasted ciabatta, mayo, tomato, rocket £11 **V (GF bun available)**

Crown Inn home-ground steak burger, toasted ciabatta, mayo, rocket, tomato, our chips £12.50 **(GF burger & GF bun available)**

Burger Toppings; cheddar cheese, local bacon, Sussex Blue, flat mushroom, bbq sauce, sambal badjak, giant gherkin, balsamic onion relish, jalapenos, Café de Paris butter.

1 topping £1.50 2 toppings £2.50 3 toppings £3.00

All food is prepared to order. We do not use separate equipment unless requested for food intolerances, please inform us before ordering of any food allergies and we will provide you with our ingredient information pack. GF denotes dishes without gluten in the ingredient list. A discretionary 10% service charge will be added to parties of 8 or more. All gratuities are shared between the whole team. Local produce and homemade food is our motto

Homemade Pudding Menu

Sticky toffee pudding, toffee sauce, homemade vanilla ice-cream £6.50

Velvety dark chocolate mousse, chocolate granola, mini marshmallows £6.50

Strawberry Eton Mess £6.50

Warm blueberry Bakewell, vanilla pod anglaise £6.50

Assiette of puddings to share £14

Homemade ices

£4 for 2 scoops

Madagascar vanilla pod

Chocolate

Pink Gin & Tonic Sorbet

Pistachio

Horlicks (contains gluten)

British Cheeses

Smoked Applewood

Brie

Olde Sussex Cheddar

Brighton Blue

Crackers, black seedless grapes and celery £8.50

Glass of Windsor ruby port 50ml £4

Please ask for a variety of speciality teas and coffees

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Lunch menu

(Monday to Saturday)

Devilled whitebait, lime, spiced mayo £6 / £9

The Crown Inn Ploughman's lunch: seeded baguette, butter, pickled onion, gherkin, apple, celery, tomato, rocket. Choose 3 from the following: Olde Sussex Cheddar, Brighton Blue, Brie, local ham, smoked salmon, grilled haloumi £11

Two Locally made pork sausages, mashed potato, real gravy £8.50 add fresh vegetables £2.50

S K Hutchings Ham, free-range Sussex hens' egg, our chips £11 extra egg £1 **(GF)**

Baked flatbread pizza with our own tomato ragu sauce & Cheddar cheese, rocket £7.50

Add a topping: olives, jalapenos, red onions, capers, cherry tomatoes, red pepper, char-grilled eggplant, 75p each

Chorizo, Brie, goats cheese, local ham, smoked salmon, shredded chicken, Sussex free-range hens egg £1.25 each

Sandwiches

Toasted local bacon and Roquefort £8

Aged Cheddar and balsamic onions £6.50

S K Hutchings' ham and Colemans English mustard £7.00

Smoked salmon, lemon and cracked black pepper £7.50

Our sandwiches are freshly made to order and served on granary bread, garnished with salad and crisps

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